

INTERNATIONAL MASTER CHEFS

INTERNATIONAL MASTER CHEFS
QUALITY CHEFS

what our chefs
say about us?

The Chef stars

Service
provider

what do we
offer to our
clients?

NEW
Varna branch

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This magazine includes information about International Master Chefs, who we are, what we do. It also features chefs who work with us.



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WWW.INTERNATIONALMASTERCHEFS.COM

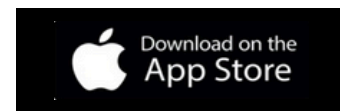
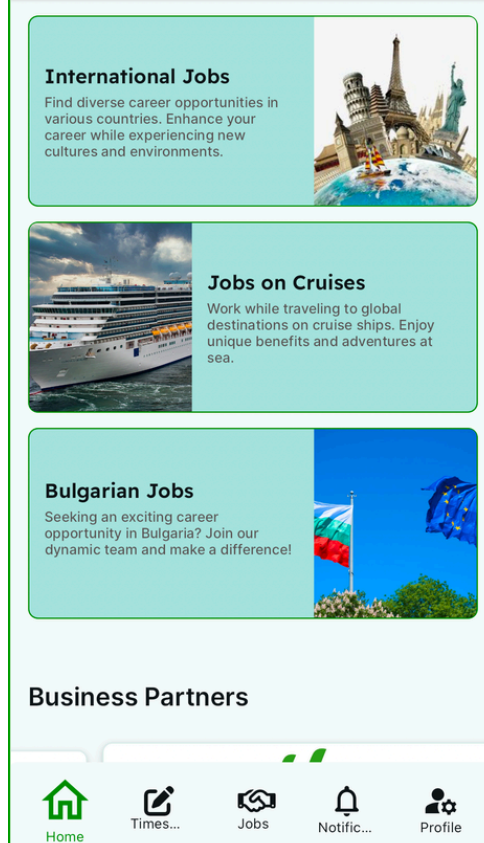
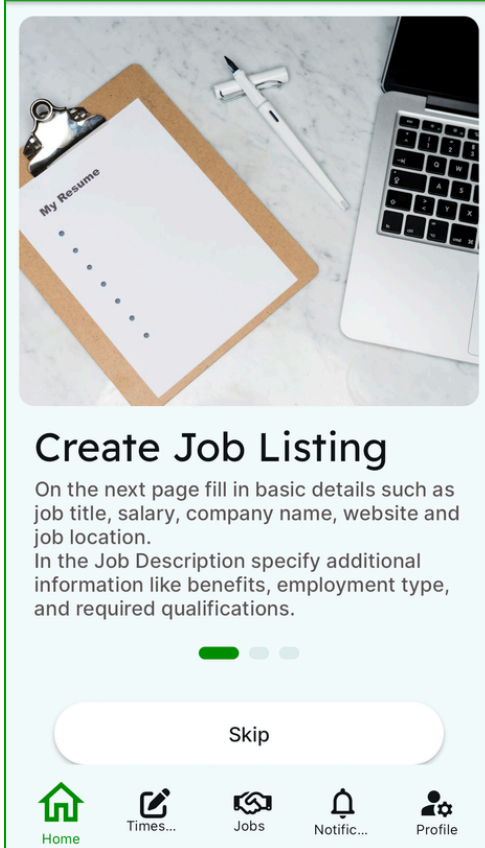
INTERNATIONAL MASTER CHEFS APP

You can use the App wheather you are

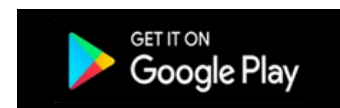
an employer

or

a candidate



↑ SCAN ME ↓



ABOUT THE APP

Our app is designed to cater to all front and back-of-house staff as well as business owners in the hospitality industry. For job seekers, it provides easy access to the latest job openings, whether temporary or permanent, with instant notifications, direct application features, and tools to manage timesheets efficiently. For business owners, the app is a powerful resource to publish job listings, connect with skilled professionals, and simplify the recruitment process. It bridges the gap between employers and employees, creating a seamless platform for managing staffing needs and career opportunities.

Who We Are?



LONDON
BIRMINGHAM

← LOUNGE
& COFFEE



UNITED

KINGDOM

International Master Chefs is a chef recruitment agency founded by professionals deeply rooted in the hospitality industry. With firsthand experience and a thorough understanding of employer needs, we specialize in providing tailored recruitment solutions exclusively for the hospitality sector. Our dedicated team of recruiters works closely with both clients and candidates, ensuring a seamless hiring process that meets the unique demands of the industry. While our headquarters are in London and Birmingham, we've expanded our reach with new branch in Varna, bringing our expertise to more regions.

From the feedback we've received, our clients trust us as their go-to partner for all back-of-house staffing needs. This success stems from our origins—founded by chefs, for chefs—enabling us to anticipate challenges and offer practical solutions. At International Master Chefs, we are committed to enhancing the lives of chefs seeking flexible work and clients aiming to fill their shifts with top talent.

SOMETHING NEW

Exciting News!

We're expanding our reach once again! International Master Chefs is thrilled to announce that we'll soon be opening a new branch in Manchester. Stay tuned for more updates as we bring our trusted chef recruitment services to even more clients and candidates in the hospitality industry.



What We Do?



WE FIND YOU THE BEST CHEFS

At International Master Chefs, quality is at the heart of everything we do. Our mission is to build exceptional back-of-house teams, led by a dedicated recruitment team and an award-winning Executive Trainer Chef with extensive expertise in developing and recruiting chefs at every level.

We pride ourselves on going above and beyond. Whether it's working beyond regular hours or addressing every detail, our team is committed to exceeding your expectations. We understand that exceptional customer support is vital, which is why we're always ready to assist both clients and chefs with any challenges they encounter.

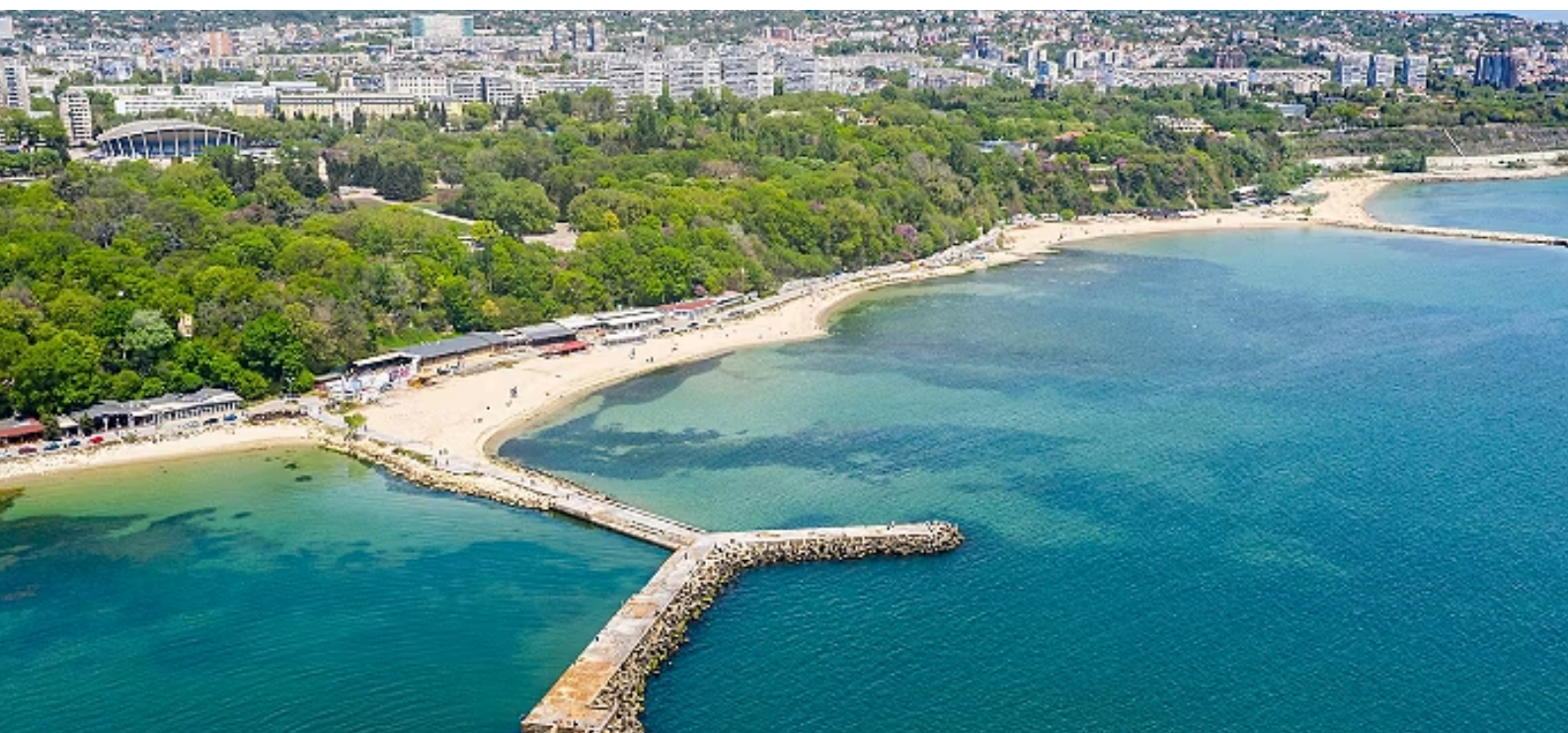
Choose International Master Chefs for a seamless, professional, and unparalleled recruitment experience.

NEW Branch



VARNA

BULGARIA



CHEF RECRUITMENT AGENCY



VARNA

BULGARIA

International Master Chefs is thrilled to share that we've opened a new branch in Varna! As Bulgaria's vibrant seaside gem, Varna is a key location for the hospitality industry, and we're excited to extend our chef recruitment expertise to this dynamic region.

If you're a chef seeking flexible roles or a business in search of exceptional back-of-house talent, our Varna team is here to help. Contact us today and discover why International Master Chefs is the trusted choice in hospitality recruitment!

At International Master Chefs, we provide tailored recruitment solutions for both permanent and temporary roles across a wide variety of establishments. Our goal is to deliver exceptional support to our clients by meeting their specific requirements with 100% dedication. We ensure that all chefs and back-of-house staff meet the highest standards by offering training tailored to your menus and expectations. Additionally, we hire experienced professionals who are adaptable, quick to learn new menus, and comfortable working with diverse cuisines and environments.

Trust International Master Chefs to provide the skilled and flexible talent your establishment needs to thrive.



Where in Varna are we located?

We are located at Nikola Kanev 7, in the KNSB building, right in the heart of Varna. This central location makes it ideal for conducting business and staying connected within the vibrant city. Being in the center of Varna provides us with excellent opportunities to engage with the community and expand our reach. We are excited to be part of this dynamic area, as it supports our growth and helps us better serve our clients and partners.

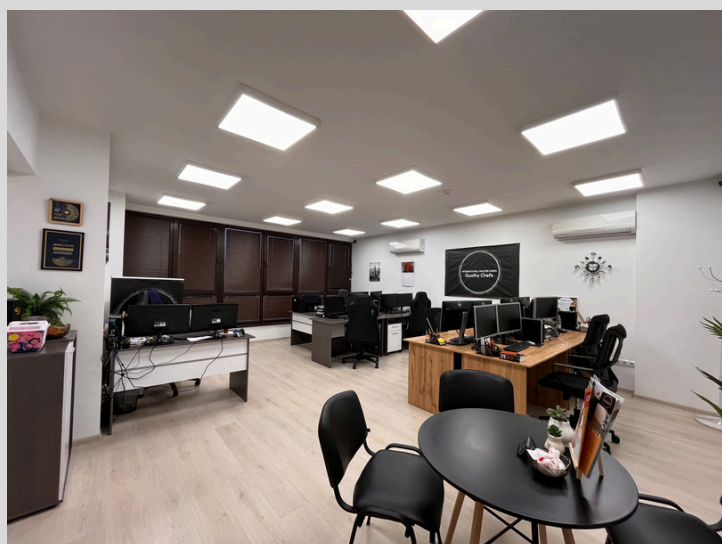
Why did we choose to expand to Varna?

We chose Varna because it's a vibrant city at the heart of Bulgaria's culinary and hospitality scene. Known as the maritime capital, Varna is bustling with opportunities for chefs and culinary establishments alike. After the success of our branches in London and Birmingham, expanding to Varna was a natural step to support the growing demand for skilled chefs in the region. Its central location and dynamic community provide ample opportunities for us to help local establishments thrive by supplying top-tier culinary talent.





Through the growth of our Varna branch, we aim to support chefs in Varna by offering a wider variety of job opportunities and providing local culinary establishments with a dependable source for hiring temporary chefs and kitchen porters. Establishing ourselves in Varna will not only strengthen our presence in Bulgaria but also give us valuable insights into operating in a city with its own unique culture and culinary demands. This experience will help us refine our approach as we continue expanding into new regions.



Our Future

Expanding Horizons: Our Vision for Global Growth

At International Master Chefs, we continuously seek opportunities to broaden our impact in the culinary world. Looking ahead, we are excited to expand our presence to Dubai, India, and Florida - three regions known for their rich culinary traditions and thriving hospitality industries.



Our goal is to create a global network that supports chefs and clients alike, delivering excellence across continents and continuing our mission to redefine culinary staffing and services worldwide.

Stay tuned as we embark on this exciting new chapter of growth and innovation!



By establishing a foothold in Dubai, we aim to cater to its world-renowned luxury dining scene. In India, we plan to embrace its diverse and vibrant food culture, providing opportunities for chefs to innovate and grow. Florida, with its dynamic tourism and hospitality market, offers a platform to connect culinary talent with prestigious establishments.



Our Achievements



We are delighted to announce that International Master Chefs has been honored with several distinguished awards, highlighting our unwavering commitment to excellence in recruitment and culinary staffing.

These accolades reflect the dedication and hard work of our team, who strive to connect talented professionals with exceptional opportunities across the industry.

Such recognition inspires us to continue raising the bar in delivering outstanding services to both our clients and candidates.

We are deeply grateful for this acknowledgment and remain dedicated to driving innovation and quality in our field.



In the UK, we were honored with the Best HR & Recruitment Agency for 2024 by the Coaching & Recruitment Awards and the Best Chef Recruitment Agency 2024 by the Greater London Enterprise Awards.



In Bulgaria, we are honored to have received the prestigious Golden Firm Award for 2023, a testament to our unwavering dedication to excellence and innovation.

This award highlights our commitment to delivering exceptional recruitment and staffing services while continuously elevating industry standards.



OUR STAR EMPLOYEE

Introduction:

In every organization, there are individuals whose dedication and hard work shine brightly, inspiring those around them to strive for excellence. One such individual is Sanjana Panday, the Office Manager at International Master Chefs. With her unwavering commitment to excellence and remarkable leadership skills, Sanjana has become an indispensable asset to the company, earning recognition as Employee of the Month not once, but twice.



Excellence Personified:

Sanjana's exemplary performance and dedication to her role have not gone unnoticed. Her colleagues and superiors alike commend her for her professionalism, reliability, and proactive approach to her responsibilities. Whether it's coordinating schedules, managing administrative tasks, or providing support to her team, Sanjana approaches each task with enthusiasm and dedication.



Leading by Example:

As a leader, Sanjana leads by example, setting high standards for herself and inspiring those around her to do the same. Her exceptional communication skills and ability to foster collaboration have significantly contributed to team morale and productivity. Sanjana's colleagues admire her ability to remain calm under pressure and her willingness to go above and beyond to ensure the success of the team.



Sanjana's Journey:

Sanjana Panday's journey with International Master Chefs began with a vision to make a difference. Armed with her strong work ethic and passion for excellence, she quickly rose through the ranks, assuming the role of Office Manager. In this capacity, Sanjana has played a pivotal role in streamlining office operations, enhancing productivity, and fostering a positive work environment.



**Sanjana
Panday**

The Journey of Sanjana Panday

Office Manager at International Master Chefs



Sanjana Panday's journey exemplifies the transformative power of dedication, hard work, and unwavering commitment to excellence. As she continues to inspire those around her, her story serves as a beacon of inspiration to all aspiring professionals in the hospitality industry.



Personal Statement:

With over four years of experience in the hospitality sector, Sanjana Panday brings a wealth of expertise to her role. From waitressing to team lead positions, she has developed a thorough understanding of the industry and excelled in managerial roles. Her outgoing personality has facilitated excellent relationships with colleagues, fostering a positive working environment. Sanjana's experience in catering at large-scale events like the Cheltenham racecourse and the Festival of Speed has equipped her with the skills needed to exceed expectations in the service industry.



Skills:

Sanjana possesses excellent communication skills, both verbal and written, ensuring client satisfaction. Her proficiency in administrative tasks and ability to adapt to new systems seamlessly make her a valuable asset. With extensive managerial experience, she maintains good staff relationships and demonstrates effective organizational skills and time management. Sanjana thrives under pressure, consistently meeting high standards.



Education & Training:

Sanjana holds a Business Management Level 3 qualification, enhancing her ability to excel in her role. Additionally, she is multilingual, fluent in English, Hindi, and Punjabi.



Social Work, Activities, Interests, and Others:

Beyond her professional achievements, Sanjana is actively involved in social activities and voluntary work, contributing to causes like Cancer Research and assisting at law firms. She has a passion for fashion and engages in various social activities in her free time.



Recognition and Achievements:

Sanjana Panday's contributions have not gone unnoticed, earning her the title of Employee of the Month for both April 2023 and January 2024. This recognition is a testament to her dedication, hard work, and unwavering commitment to excellence. Sanjana's journey serves as an inspiration to all, demonstrating the power of passion, determination, and perseverance in achieving success.

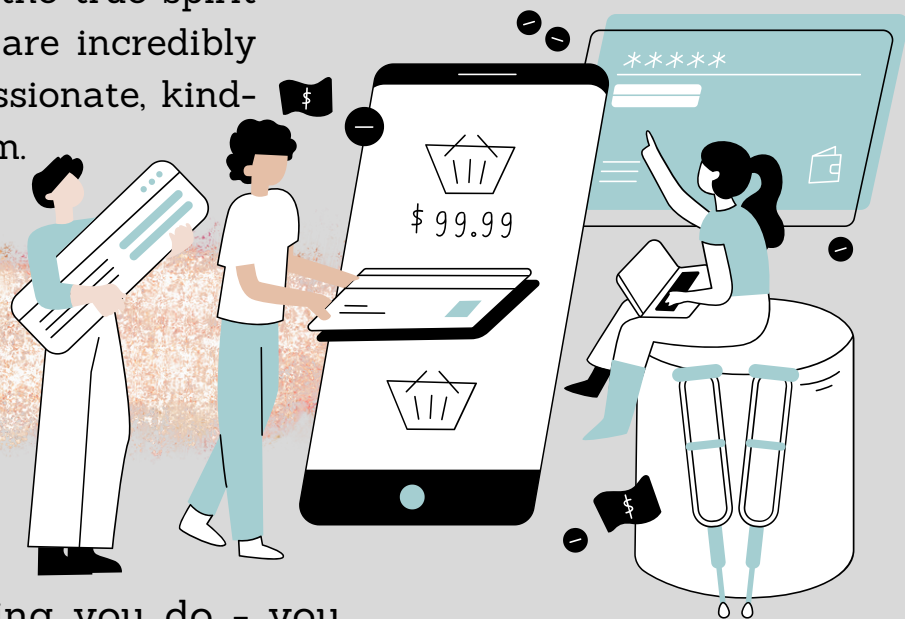
Celebrating Nicky: Our Star Team Member



We are thrilled to celebrate Nicky, the driving force behind our social media presence and the International Master Chefs Culinary Organisation. Nicky has been named Employee of the Month twice - a well-deserved recognition for her hard work, creativity, and unwavering dedication.

Nicky's passion for her role shines through in everything she does. She brings fresh, innovative ideas, a keen eye for detail, and a strategic approach that continually elevates our brand. Beyond her exceptional work, Nicky is incredibly caring and thoughtful and always ready to go above and beyond to support her colleagues. Her willingness to help, combined with her genuine care for the team and her role, makes her an invaluable part of International Master Chefs.

Her positivity, reliability, and enthusiasm inspire everyone around her, embodying the true spirit of teamwork and excellence. We are incredibly fortunate to have someone so passionate, kind-hearted, and dedicated on our team.



Thank you, Nicky, for everything you do - you make a remarkable difference every single day!

Spotlight on Ebenezer: A Joyful Asset to Our Team

We are delighted to shine the spotlight on Ebenezer, one of our dedicated consultants at International Master Chefs. Ebenezer brings an incredible mix of hard work, positivity, and humor to everything he does.

His joyful personality lights up the office, creating a warm and uplifting atmosphere for colleagues and clients alike. Always full of energy and enthusiasm, Ebenezer approaches every challenge with determination, giving his absolute best to ensure success. His strong work ethic, combined with his fun-loving nature, makes him an invaluable part of our team.



Whether he's supporting clients, helping his colleagues, or simply bringing a smile to everyone's face, Ebenezer truly embodies the spirit of teamwork and excellence.



Thank you, Ebenezer, for your hard work, your joy, and your unwavering dedication. You make International Master Chefs a brighter, better place!

JOIN OU

Why should you join us?

At International Master Chefs, we provide competitive weekly pay that's always on time, ensuring you're rewarded reliably for your hard work. With access to top-tier venues and exciting establishments, we offer opportunities to showcase your skills in the best settings.

Our friendly consultants are here to support you every step of the way, and we keep you updated with regular job notifications throughout the week to help you stay in control of your career.



Here are some of the perks we provide:

- Pay rise after 6 months.
- Free of cost official high-quality chef jacket.
- Free of cost Chef Tools.
- Up to £300 Benefits if you are hired by our Clients.
- Flat one-off payment of £333 for every successful referral.
- Extra cash in completing your tasks.
- Training, advice, online and offline support from our Executive Trainer Chefs.



OUR TEAM

Here's how you can join us:

Whether you're a Client, Chef, Kitchen Porter, or Hospitality staff getting started with International Master Chefs is simple. Visit our website at www.InternationalMasterChefs.com or scan the QR code to go directly to our site.

- Chefs, Kitchen Porters, and Hospitality Staff: Head to Chef's INFO and select 'Join our Chef Team' or 'Join our Team.' Be prepared to share your details, CV, and any food certifications. If needed, you can provide this information later via email.
- Clients: Provide details about your establishment, the cuisine type, and the type of chef you're looking for.

We're here to make the process seamless and get you started quickly!

Prepare for the interview

Before the Interview:

- Research International Master Chefs to learn about our company and what we do.
- Gather all necessary documents, including your passport and right-to-work documents.
- Plan your journey in advance to ensure you know exactly where to go.

On the Day of the Interview:

- Dress professionally to make a strong first impression.
- Leave early to avoid being late.
- Prepare a few questions to ask the interviewer.
- Greet your interviewer warmly, smile, and maintain eye contact to show confidence and enthusiasm.

Good preparation leads to great opportunities—good luck!

During the Interview:

- Answer questions positively and professionally.
- Avoid criticizing previous jobs, employers, or managers.
- Provide clear, evidence-based answers supported by facts or examples.
- Don't hesitate to ask thoughtful questions—it shows interest and preparation.

Practice Interview Questions:

- Why do you want to work for this company?
- What skills do you think are essential for this role?
- How would you describe yourself?
- Can you act on your own initiative?
- What motivates you?

Approach the interview with confidence and enthusiasm. You've got this!



DAY OUT WITH OUR CONSULTANTS



We invest in our consultants

Our consultants recently attended a Culinary Conference at Excel London to enhance their skills and industry knowledge. The event was packed with opportunities to network and learn, featuring insightful seminars and engaging activities.

They participated in a Hospitality Management seminar, gaining valuable insights into the business side of hospitality, and a Recruitment seminar, where they explored effective strategies for attracting and hiring top talent.

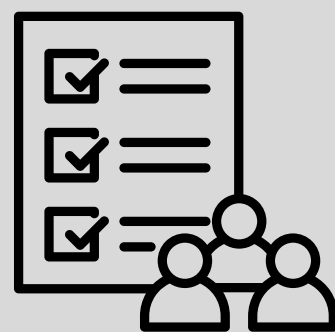
Throughout the day, the event also offered food tastings, competitions, and networking opportunities. We connected with numerous professionals and employers, sharing our expertise and showcasing how International Master Chefs can meet their recruitment needs.

Investing in growth allows us to better serve our clients and candidates!

What our consultants had to say?

- “Had a great time at the Excel event. Great lecturers and seminars that I attended. Took a lot of knowledge with me—it was a fantastic experience!”
- “Really enjoyed watching people work their magic and showcase their talents. It was amazing to see chefs compete in cook-offs!”
- “One thing I’ve learned while working with IMC is that teamwork makes the dream work. Not everyone’s ideas are the same, but every idea is important.”

The event was an inspiring day filled with learning, creativity, and collaboration—key values we embrace at International Master Chefs.



OFFICE “ACTIVITIES”

We're excited to invite potential and current candidates to our Recruitment Open Day! This is a great chance to meet our consultants, discuss future job opportunities, and explore how we can help advance your career.

While you're here, enjoy the warm atmosphere of our lovely offices, sip on some freshly grounded Italian coffee, and indulge in luxury chocolates—we're all about making your visit a pleasant one!

Come along and take the next step towards your career with International Master Chefs. We look forward to meeting you!



Did you know we host phone giveaways for our teams? Every year, we reward our chefs and kitchen porters with a giveaway. To enter, simply follow our social media and download our International Master Chefs app!

Our Charity “Bottle cap recycling”

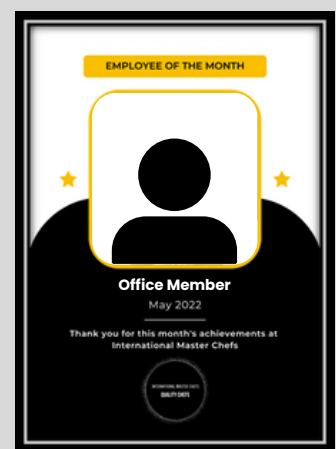


At International Master Chefs, we care about the environment and giving back. To reduce waste from the many water bottles we go through, we've enrolled in a charity program to recycle bottle caps in support of the Children's Hospital. Every month, we fill up our donation box and send the caps in. The more we donate, the more funds the hospital receives. It's a small action that makes a big impact!

Christmas party

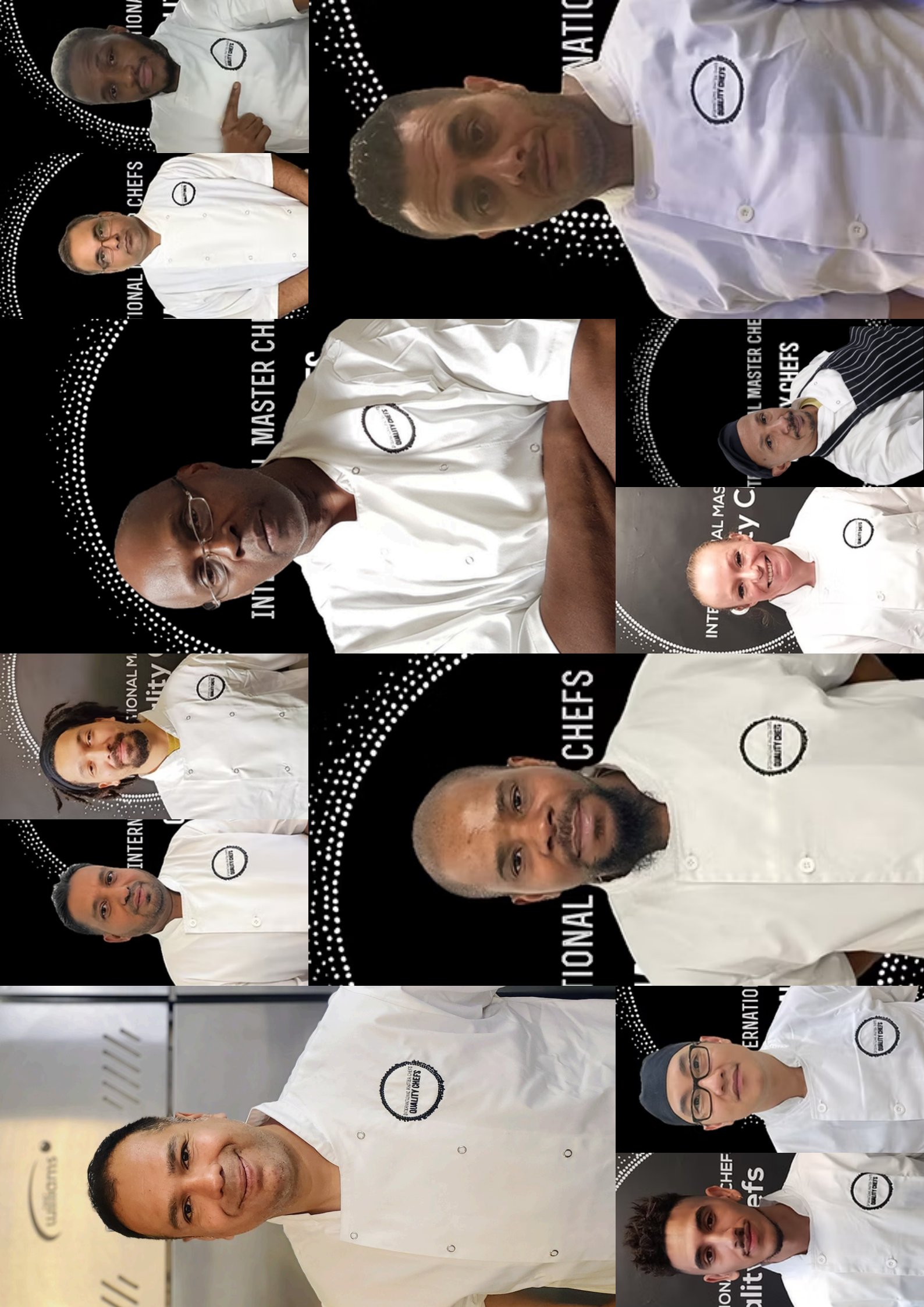
Our Company Christmas Party is more than just a celebration—it's a time to connect, reward our top chefs and back-of-house staff, and enjoy a fun-filled evening. With delicious food, exciting surprises, and plenty of entertainment, it's an event that everyone looks forward to!

Employee of the month



We recognize and reward our most experienced consultants for their hard work. Each month, we award Employee of the Month, with their picture displayed in all our branches. Both chefs and clients contribute valuable feedback based on their experiences, making their input a key factor in the selection process.





2025

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December

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meet Chef Vernon Samuels



**Banana Jerk Onion Chutney,
Ackee and Julienne Cassava**

My love for cooking comes from the joy of bringing people together. Food creates social connections, and a well-crafted meal has the power to make lasting memories. I cherish the thought that a dish I've prepared can create a moment of happiness that stays with someone long after the meal is over.



**Green Matcha Cake
with Freeze dried
Strawberries**

Throughout my career, I've had the honor of cooking for some incredible guests. One memorable occasion was a private dinner event in Rome for former Italian Prime Minister Silvio Berlusconi, where I was able to showcase my culinary skills for a distinguished guest in an intimate setting. Another highlight was cooking for actress Sarah Jessica Parker and her husband Matthew Broderick during a special event for Valentino, allowing me to be part of a gathering filled with glamour and elegance.

I was also privileged to prepare a brunch for the wedding of Bernie Ecclestone's daughter in Rome, attended by notable guests like Paris Hilton and Fergie from the Black Eyed Peas. Events like these have fueled my passion for creating memorable experiences through food, as I continue to celebrate the art of cooking as a way to connect people and make lasting impressions.



**Spiced Lamb with Raisins and
Avocado Cream**



**Moist Banana Cake with
Slated Caramel and
Plantain Chips**



Our Chefs Gallery



The Shell



Roasted beef with gravy



Breads



Soup with sea shells, carrots and potatoes



Risotto with spinach



Salad with onion, avocado and grapefruit





THE CHE



Eric Altamirano

My culinary background is extensive and diverse, shaped by years of hands-on experience in London. I have had the privilege of collaborating with talented chefs from around the globe, each contributing their unique food culture to the development of menus for Restaurants, Hotels, and Corporate Hospitality. This environment has honed my skills and broadened my culinary perspective.

My journey began in 2007 in fine dining, where I built a foundation in high-quality cuisine. In 2019, I earned a Merit Award at the World Chef Competition in Ireland, a testament to my dedication and skill. My academic achievements include two NVQ Level 3 Diplomas from Oxford, which have bolstered my expertise. Additionally, I have published two books exploring the intersection of Food and Climate Change, reflecting my commitment to innovation and sustainability in the culinary arts.

My favorite dish is a Classic Ceviche because of its simplicity and elaboration techniques. An explosion of flavors with seafood taste. There's no recipe, only ingredients: Fresh diced white fish, catch of the day, lime juice, thinly sliced red onions, ginger, garlic, celery, and salt.



Brice Bacheven

I have been a chef for over a decade and remain passionate about food and cooking. My journey began as an assistant in a pub, and I've worked my way up through various environments, including schools, care homes, factories, nurseries, restaurants, and hotels.

One of the most rewarding experiences in my career has been working with agencies at renowned stadiums like Wembley, Arsenal, Oval, Tottenham, and Wimbledon. These venues catered to tens of thousands, offering an exhilarating, fast-paced environment where resilience, teamwork, and peak performance were essential.

Cooking from scratch and collaborating with chefs who share the same passion for creating exceptional dishes continues to fuel my love for this profession.



F STARS



Ahmed Maatoung

My Name is Ahmed Maatoug and I am honoured to share with you my personal experience with the hospitality world. I am originally Tunisian and we are classed as Mediterranean country and when it comes to fresh ingredients this is how I can express my approach with the cooking and the kitchen.



My passion for the culinary arts is fueled by the excitement it brings and the challenges it presents. The competitive nature of this field inspires me to push my limits, compare my skills with others, and achieve my full potential. Cooking stimulates all my senses, blending textures, aromas, and colors into creations that delight. Baking, on the other hand, captivates me with its science—timing, measuring, and patience—all leading to rewarding results, like transforming dough into a golden, flaky croissant.

The ingenuity of culinary arts fascinates me, from the artistic plating to the food itself. My professional journey began in 2006 when I earned a BTS diploma at the Institute Supérieure Professionnelle du Tourisme Universitaire Port El Kantaoui, Tunisia, where I studied French gastronomy in depth. My career then took me across Europe, where I gained qualifications such as beer and wine tasting at CAFA International Wine School in Bordeaux, fruit and vegetable carving at EHL Hospitality School in Lausanne, and chocolatier training at the Chocolate Academy in Wieze, Belgium.

These international experiences have not only broadened my skills but have also given me a competitive edge, as employers value multi-skilled chefs with diverse backgrounds. Each step of this journey has enriched my passion for culinary arts, shaping me into the chef I am today.



One of the most important event that I am proud off and I was lucky to participate and be part of the back stage heroes is serving the French president Nicola Sarkozy and his guest the South African president Nelson Mandela in September 2007.



MEET OUR

Olumide Olowoyo

Olumide from a young age has always been keen on learning what it is to be a chef, so he attend a normal secondary school and college to gain the qualifications needed as a chef to be fully licensed, he quickly adapts to his environment, but most of all he is someone who is always eager to learn new techniques and new dishes he hasn't cooked before. As a Nigerian and German who's living in the United Kingdom for years he is someone who is an open book, hardworking, honest and trustworthy. His first encounter working at International Master Chefs was at Winter Wonderland and the Rossete Hotel, where he worked with Mike (general/chef), who has been a mentor and friend to him. He worked at Heathrow, Gordon Ramsey's restaurant as well, in a few fine dining restaurants and a few other establishments.



"International Master Chefs is a family that is there for you, but not just that, they are amazing to work with, they also advice you, because they want to see you grow as a chef."

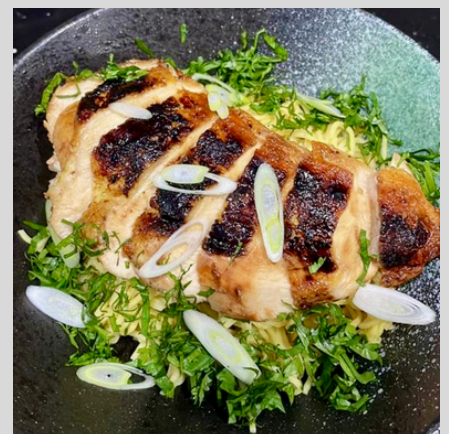


Tung Nguyen

Experienced chef with over a decade of expertise in the hospitality industry, known for delivering outstanding customer service and maintaining impeccable standards of food safety and sanitation. Passionate about crafting innovative, visually appealing, and delectable dishes, with a commitment to exceeding guest expectations and fostering memorable dining experiences.

I have been fortunate to work in a fine dining environment, collaborating with esteemed chef Christophe Marleix. This experience sharpened my culinary techniques and broadened my perspective on creating refined and creative cuisine, further enriching my culinary journey.

My favorite dish is soy-roasted chicken breast served with egg noodles.



R CHEFS



Tashan Taylor



Rufino Neto



**Claude William
Ogilvie Driver**



**Mohamed
Ben Siyam**



Anita Gibbons



Iqbal Miah



Sirajul Haque

And one of our Kitchen Porters

I am dedicated to keeping the kitchen clean, organized, and efficient, understanding that my role as a kitchen porter helps the entire team perform at their best. I thrive in the teamwork and energy of a busy kitchen, where every role is crucial. With experience in high-pressure environments, including major events and fast-paced kitchens, I've learned to adapt quickly and uphold high standards. I take pride in supporting the team by keeping the kitchen well-stocked and organized, allowing chefs to focus on quality. Dependable and punctual, I'm always ready to assist wherever needed, eager to learn more about kitchen operations, and open to new responsibilities to grow in my role.

Masih Mangal



All about Chefs

Are you a passionate chef looking to improve your culinary skills and gain experience in diverse environments across the UK? We're currently seeking hardworking, reliable chefs of all levels to join our team on both temporary and permanent bases.

As part of our team, you'll receive training from our Executive Chef and have the opportunity to work with a variety of amazing clients. Our temporary chefs have worked in 5 hotels, Rosette & Michelin restaurants*, high-profile private events, and more. If you're looking to expand your career with part-time or full-time opportunities, we'd love to hear from you!

Requirements to Register:

- Own whites, knives, and safety shoes
- Level 2 Food Safety and Hygiene Certificate (or willing to obtain)
- Allergy Certificate (available for free on our website)
- Right to work full-time in the UK
- Professional chef experience (preferred)
- Good communication skills

Key Responsibilities:

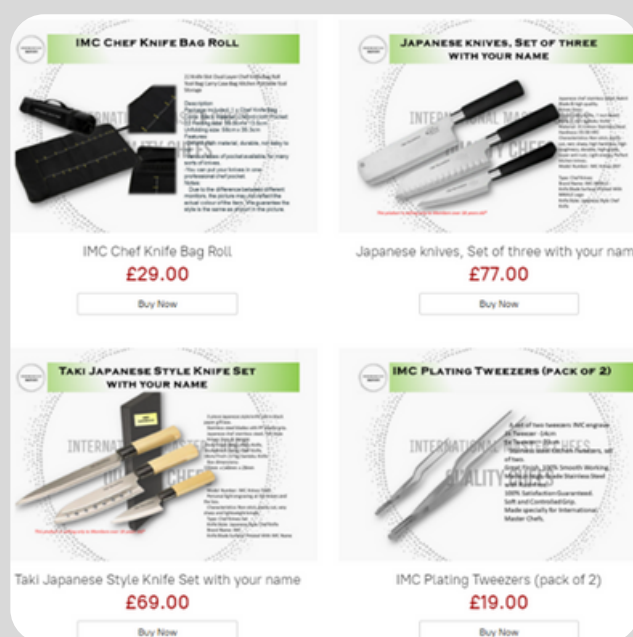
- Carrying out chef duties in a professional manner
- Confidently working in high-volume, demanding environments
- Following menu specifications and maintaining food quality
- Adhering to hygiene, health, and safety guidelines

If you're ready to take your career to the next level, apply now!

The Chef Shop

At International Master Chefs, we're committed to making our chefs' lives easier. That's why we offer essential kitchen equipment at great prices—some even at a loss! Our goal is to provide reliable, quality-tested gear that chefs can trust, without paying inflated prices for untested equipment. Every item we sell has been tested by chefs we trust, ensuring you have the best tools for any restaurant you work in.

In addition, you can also purchase our branded Chef's jackets and T-shirts from our website at affordable prices. Get the gear you need, at the prices you deserve!



Certificates for Professional Qualification

Before you start working with International Master Chefs, we ensure you have the right qualifications to succeed. That's why we offer easy access to the necessary certificates directly from our website.

You can now order your Allergy certificate, COSHH certificate, and Food Safety Level 2 certificate through our website for a small fee.

Certificates



Food Safety & Hygiene Level 2: This course covers essential food safety practices, ensuring chefs understand hygiene standards, safe food handling, and risk prevention in the kitchen.



Allergy Certificate: Aimed at raising awareness of food allergies, this certification helps chefs understand how to manage allergens and prevent cross-contamination in food preparation.



First Aid: This course provides the knowledge and skills to respond effectively to medical emergencies in the workplace, helping ensure safety in the kitchen environment.



COSHH Certificate: Focused on the safe handling of hazardous substances, this course teaches proper storage, usage, and disposal procedures to protect chefs and staff from potential risks.

International

Uniting the World's



Introduction:

Step into the world of culinary excellence with The International Culinary Union (ICU), a global community that is revolutionizing the way chefs connect, compete, and collaborate. In this exclusive feature, discover how the ICU is breaking barriers, empowering chefs of all levels, and paving the way for a more inclusive and vibrant culinary landscape.

The Three Golden Aims:

At the heart of the ICU's mission are its three golden aims, each designed to foster growth, equality, and opportunity within the culinary world. From aspiring home cooks to seasoned professionals, the ICU welcomes all to join its ranks and embark on a journey of culinary discovery and advancement.



Empowering Leadership:

Unlike traditional culinary associations, where leadership positions may seem out of reach, the ICU is dedicated to democratizing leadership opportunities for its members. Through mentorship, support, and recognition, the ICU empowers chefs to aspire to leadership roles and make meaningful contributions to the organization and the culinary community at large.



Support and Recognition:

From providing access to invaluable knowledge and resources to covering the costs of international competition participation, the ICU is committed to supporting its members every step of the way. Whether it's legal advice, professional development opportunities, or the chance to be featured in the ICU's prestigious culinary book, members can count on the ICU to help them achieve their culinary dreams.



Looking Towards the Future:

As the ICU continues to grow and evolve, it seeks passionate individuals and chefs who share its vision of a more inclusive and dynamic culinary world. With ambitious growth targets and a commitment to excellence, the ICU is poised to lead the way in shaping the future of culinary arts on a global scale.

Culinary Union

Culinary Community



Scan this QR code to visit our website and explore everything we offer!

Get in Touch with us:

Follow us on our social medias:

The International Culinary Union connects culinary professionals worldwide, offering a vibrant community for chefs, kitchen staff, and food enthusiasts. Focused on professional growth, the union provides resources, networking opportunities, and support for its members. From workshops and certifications to global events, it fosters collaboration and innovation in the culinary arts, ensuring chefs stay ahead in an ever-evolving industry. Join us to celebrate and elevate the art of cooking.

Website:

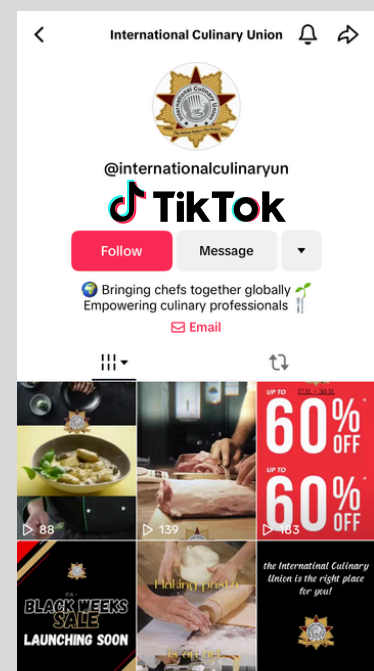
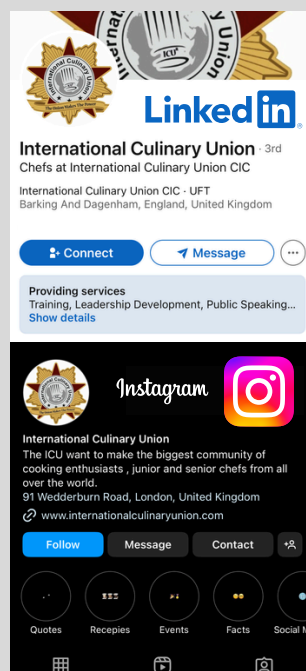
www.InternationalCulinaryUnion.com

E-mail:

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Phone:

+44 7361 344444

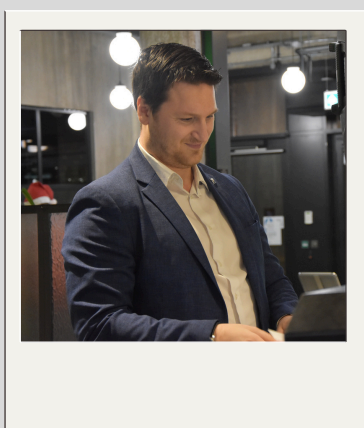


Our Business Partners



At International Master Chefs, we are dedicated to helping your business thrive by providing highly skilled chefs and kitchen porters at competitive rates. Whether you need permanent or temporary staff, our team ensures top-tier talent that meets your specific needs, all at reasonable prices. We work with a wide variety of clients and are constantly expanding our network to provide you with a steady stream of qualified professionals.

As our client, you'll gain access to our growing list of experienced chefs and receive ongoing support from our consultants. Whether you have a question or face a challenge, our team is always available to assist. We believe in building strong, dependable relationships by offering great customer support, ensuring that both sides understand expectations. This leads to a more positive, productive work environment and ensures reliable staffing solutions for your business.



To Our Business Partners,

We want to extend a huge thank you to all our business partners who believed in our company and gave us the opportunity to demonstrate our capabilities. Thanks to your support, we've successfully opened branches in Birmingham and Varna. We would also like to express our deepest appreciation to our loyal chefs, as we would not be where we are today without their dedication and hard work.

London was an excellent start to our journey, and we are excited to continue growing and strengthening relationships with our partners and employees.

Thank you for being part of the International Master Chefs mission—supporting you with the best back-of-house teams and helping you navigate through difficult times.

Sincerely:

Director of International Master Chefs
M. Zdravkov



Onsite services

New Restaurant Opening

Starting a restaurant or refining an existing business can be challenging, but International Master Chefs is here to help. Our consulting services are designed to guide you every step of the way, offering expert support tailored to your needs. From menu development to staff training and food safety management, we ensure you have all the tools necessary to succeed. At International Master Chefs, we offer a wide range of services to support your restaurant business, including:

- Menu development
- Staff training
- Food safety management
- Document management (including kitchen signs and introduction packs)
- Executive consulting (helping with supplier selection, staff performance analysis, etc.)
- Other related duties

Our free consulting program is available in our office, broken down into three stages. Book an appointment today to learn more about how we can help you succeed!

Onsite Recruitment day

"Let us organize your recruitment day!" We connect your establishment directly with talented chefs and kitchen porters actively seeking job opportunities. Our team manages every detail, bringing candidates on-site to showcase their skills while learning about your business's aims and requirements. Candidates also test upcoming menu dishes, giving them insight into the role while allowing you to assess their fit. This approach ensures a clear and practical selection process, helping you secure the perfect full-time additions to your team.

Master Flow

MasterFlow: Monthly Staffing Subscription

Looking to streamline your staffing needs hassle-free? Introducing our exclusive "Pay Monthly, Get Permanently". Our services are available in different plans tailored to your business needs.

With this package, you can hire permanent staff members with convenient monthly payments. Enjoy the flexibility to scale your workforce without any additional costs, ensuring your establishment always operates at its best. Ready to optimize your team dynamics? Subscribe today to explore our tailored staffing solutions and elevate your business with ease!

Masterflow Plans: Tailored Recruitment for Your Needs

Masterflow offers flexible recruitment solutions to meet your demands:

- Masterflow 3: ~36 interviews per year.
- Masterflow 5: ~70 interviews per year.
- Masterflow 10: ~120 interviews per year.

All plans include a 30% flexibility margin, ensuring adaptability and efficiency in finding the right candidates.



Franchise



Becoming a part of the International Master Chefs franchise means joining a well-established network with over 18 years of experience in the culinary staffing industry. Our proven business model is designed to help you succeed with minimal investment and maximum support.

As a franchisee, you'll benefit from extensive training, expert guidance, and a collaborative community committed to growth. We provide the tools, resources, and strategies necessary to thrive in a competitive market, reducing the risks of starting a business.

Take the first step toward achieving your entrepreneurial dreams with our proven system for success.



Service Provider for VISA & Immigration



As a Service Provider for VISA & Immigration, you will play a crucial role in connecting international talent with UK businesses. Our program empowers you to manage the recruitment and immigration processes, ensuring a seamless transition for candidates seeking employment in the UK. With our comprehensive training and ongoing support, you'll have the resources needed to facilitate visa applications and navigate immigration regulations, helping your clients build a skilled workforce while expanding your business potential.

By partnering with International Master Chefs, you are not just starting a business; you are becoming part of a community dedicated to excellence in the hospitality industry. Our program provides a unique blend of system support, team collaboration, and personal strategy development, giving you the competitive edge needed to thrive in today's dynamic recruitment landscape.



Cruise Ships

At International Master Chefs, we are proud to expand our services to the cruise industry, providing a diverse range of highly skilled front and back-of-house staff. Whether it's chefs, kitchen porters, waiters, or managers, we offer professionals trained to perform in dynamic, fast-paced environments. Our team ensures that every guest enjoys an exceptional dining experience, no matter the location. Partnering with cruise lines allows us to offer career growth opportunities to talented individuals while helping the industry maintain top-notch service standards. We are excited to continue growing our presence in this vibrant sector.



Development

In Bulgaria, we supply a wide range of skilled staff to meet the diverse needs of restaurants and hotels. Our offerings include experienced chefs, kitchen porters, general workers, pastry chefs, housekeepers, bartenders, waiters, managers, laundry staff, and more. Each member of our team is carefully selected to ensure that they meet the highest standards of professionalism and expertise. We are committed to providing the right staff for every aspect of your operation, helping you deliver exceptional service to your guests while maintaining a smooth and efficient workplace.

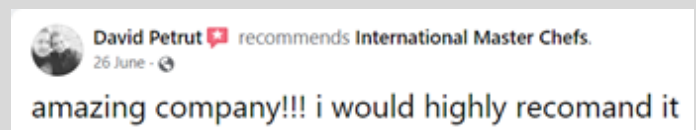
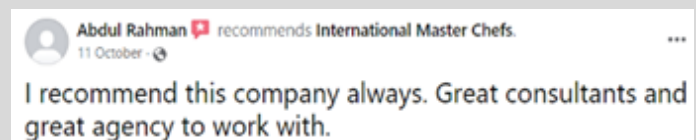
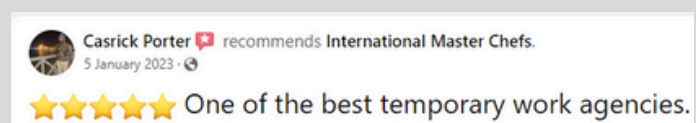
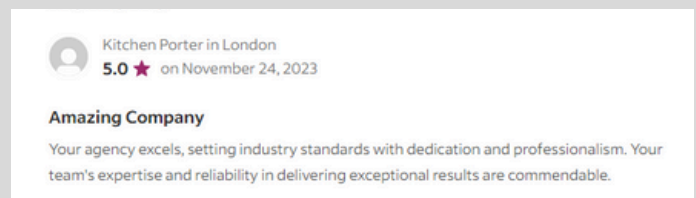
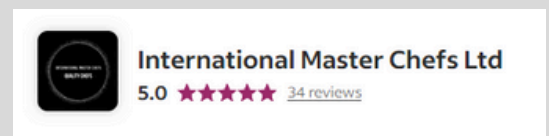
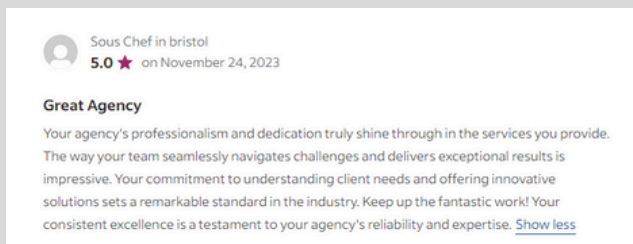
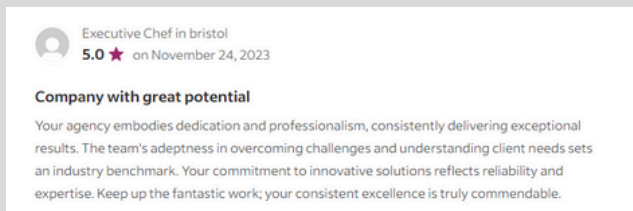
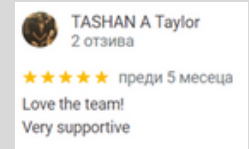
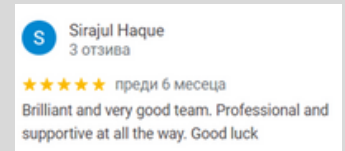
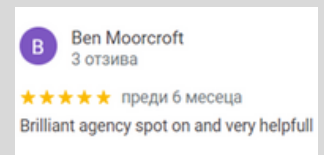
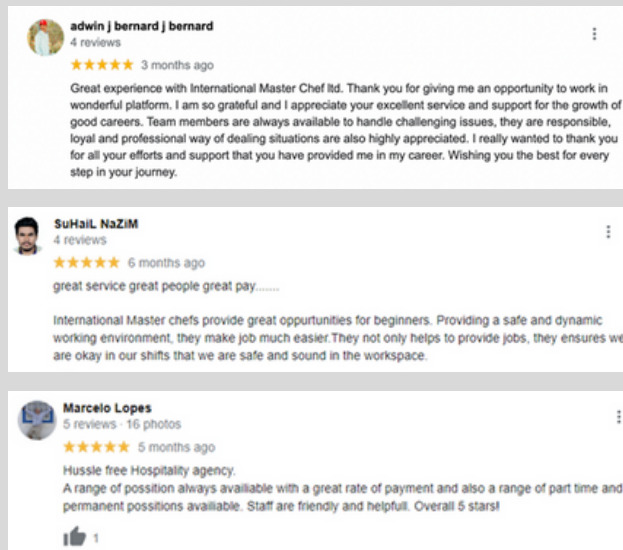
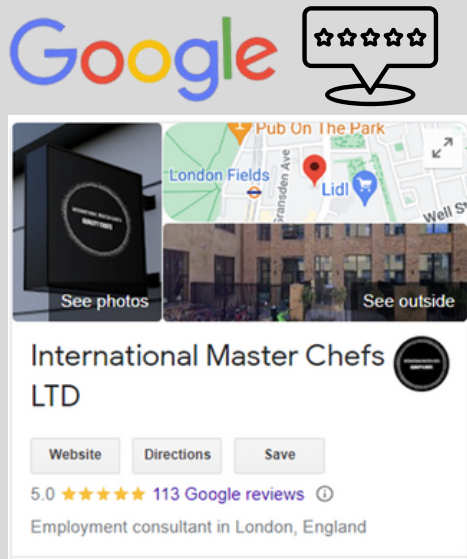


In the UK, we've significantly broadened our services to meet the growing demands of the hospitality and cruise industries. In addition to chefs and kitchen porters, we now offer bartenders, waiters, housekeepers, and cleaners. Our goal is to provide a comprehensive staffing solution that caters to every aspect of your operation, ensuring that we can support businesses across various sectors with skilled personnel. We are dedicated to helping our clients maintain high standards of service, no matter the type of establishment.

On cruise ships, we provide a comprehensive range of skilled professionals to meet the diverse needs of the hospitality industry. Our offerings include experienced chefs, diligent kitchen porters, efficient housekeepers, friendly bartenders, attentive waiters, and hardworking laundry staff. These positions are vital to ensuring smooth operations and exceptional service for guests onboard. Whether it's preparing exquisite meals or maintaining high standards of cleanliness and service, our staff is dedicated to creating memorable experiences for both passengers and crew.



Reviews of our company



Follow us on our social medias!



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TikTok





INTERNATIONAL MASTER CHEFS

SCAN ME



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